

LONTARA



Something Extra To Start

Seared Shark Bay Scallop miang, on betel leaf, caramelised duck & peanut, pineapple, finger lime, chilli 12
(GF, DF, NFR)

South Australian Oysters, served raw, green nam jim, finger lime (GF, DF, NF) (two pieces) 12

FEAST MENU -

\$79 PER PERSON

Krupuk with tomato & chilli sambal (GF, DF, NF, VG, VE)

SMALL - CHOOSE TWO FOR THE TABLE

Charred Abrolhos Islands octopus skewer, sambal bajak, ikan bilis (GF, DF, NFR)

Chilli salt soft shell crab tempura with soft egg & chilli lime dressing (DF, NFR)

Pork belly with quandong, native pepper berry caramel, sunrise lime, nam pla prik (GF, DF, NFR)

Perkedel jagung - sweetcorn fritters with fragrant spices, sambal tomat & perilla (VG, DF, NF, VER)

LARGE - CHOOSE TWO FOR THE TABLE

Bebek menyatnyat - Balinese spiced coconut duck curry, water spinach, shallot & herb salad (GF, DF, NFR)

Crispy fried lamb ribs, fragrant spices, curry leaves, tamarind glaze (GF, DF, NF)

Ajwani fish & tiger prawn tikka - Marinated with yoghurt, gram flour & garam masala, charcoal grilled, green chilli & coriander sauce (GF, NF)

Gai Galai - Arabic Malay spiced chicken - slow cooked in coconut milk, char grilled over hot coals (GFR, DF, NFR)

Sumatran gulai of tempe with warrigal greens, tamarind, coconut milk and eggplant balado (GF, DF, VG, VE)

Served with:

Green papaya, shiso leaf, lemongrass, rice paddy herbs, Thai basil, crushed peanut (GF, DF, NFR, VG, VE)

Steamed rice (GFR, DF, NN, VG, VE)

CHEFS' SELECTION OF HOMEMADE DESSERTS TO SHARE

GF - Gluten Free / GFR - Gluten Free On Request / VG - Vegetarian / VE - Vegan / VER - Vegan On Request

NF - Nut Free / NFR - Nut Free On Request / DF - Dairy Free / DFR - Dairy Free On Request

We take the upmost care in food preparation, however there may be traces of nuts and allergens in our food.